

Dungeness Crab Chowder

bowl 9.00 cup 6.00

Roasted Mushrooms

warm Rogue Creamery blue cheese,
Andalusian torta flatbread
and balsamic reduction 8.00

Prawn Cocktail

with cucumber relish and
traditional tomato cocktail sauce 10.00

Potted Crab and Cheese Fondue

of boursin, chèvre,
and mascarpone cheeses,
served with crostini 12.00

Fruitwood House-Smoked Salmon

with buckwheat blinis
and sweet dill mustard sauce 10.00

SweetWaters Avocado Salad

red oakleaf lettuce,
Oregon blue cheese, crisp Parma ham
and mango vinaigrette 8.00

Mesclun Greens Salad

tossed with aged balsamic and sherry vinaigrette,
with slivered fennel, crumbled chèvre
and spiced hazelnuts 8.00

Grilled Romaine Salad

hearts of romaine lettuce with creamy cotija dressing,
chipotle tomato concassé and tortilla crisps 8.00

*A special thank you to the following local growers
for their dedication in providing us with the
best of the Willamette Valley.*

Creative Growers ~ Johnston Farms
Umpqua Dairy ~ Nicky USA ~ Oregon Wild Edibles
Mycological Natural Products

Vegetable Napoleon

layers of eggplant, garnet yam,
red onion, portobello mushroom
and crisp pastry with goat cheese fondue
and roasted tomato apricot chutney 19.00

Oregon Fallow Venison Ribs

glazed with blackberry barbeque sauce
and served with celery root purée 26.00

Free-Range Chicken Ballotine

stuffed with Boursin cheese and spinach,
Oregon black truffle potato lasagna and amber glaze 26.00

Northwest Buffalo Short Ribs

slow-braised in a hoisin plum sauce,
with wasabi mashed potatoes
and sugar snap peas 24.00

Grilled Sea Scallops

saffron risotto, braised red chard
and Oregon white truffle avocado butter 27.00

Sautéed Pacific Black Cod

chile-crust, served with couscous, ratatouille
and roasted red pepper fennel beurre blanc 28.00

Cioppino

classic North Beach-style seafood stew, with scallops,
fin and shell fish braised in an herb tomato broth,
served with sourdough toasts 29.00

Willamette Valley Lamb Osso Bucco

braised with pinot noir,
served with mushroom ragoût
and creste di galli pasta 28.00

Pan-Seared Elk Medallions

Black Diamond white cheddar grits,
grilled asparagus and port pomegranate sauce 29.00

Fresh Pacific Halibut

baked with Veracruzana salsa,
cumin rice pilaf and an avocado
tomatillo broth 32.00

Strawberry Mountain Beef Tenderloin

caramelized onion and Oregon blue cheese butter,
fig jus and whipped potato purée 36.00

Charbroiled Strawberry Mountain New York Steak

with rosemary sweet potato frites,
and peppercorn demi glace 32.00

***Our slow-roasted Strawberry Mountain Prime Rib
is available on Friday and Saturday nights.***



*Founded in John Day, Oregon, by a community of ranchers dedicated
to raising free-range livestock in pastures using environmentally
friendly ranching practices, Strawberry Mountain Natural Beef is
grass fed, grain finished and dry aged 14 days.*